

The reference language for these instructions is French.

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Introduction

1.1 DESCRIPTION

• This salad dryer is intended for use in kitchens (restaurants, small caterers) to dry leafy vegetables (lettuce, cress, parsley, Swiss chard, spinach, cabbage, etc.) and vegetables (radishes, green beans, diced vegetables, etc.).

It is not designed to dry fabrics or other products.

 1.1	A 18/10 stainless steel body	F Resin basket, 32 litre capacity
	B Drying chamber	G Water outlet
	C Hinged lid	H Motor
	D Electric controls	I Feet
	E Controls	J Suction cups

Installation

2.1 DIMENSIONS - WEIGHT 2.1

Gross weight packaged : 44.5 kg
Net weight with equipment : 29.5 kg

Dimensions of packaging (mm) : 790 x 630 x 1140
Overall dimensions (mm) : 540 x 466 x 800

2.2 LOCATION

• The salad dryer requires : 2.2

- An electrical power supply (see § 2.3).
- An outlet to the drain, either direct, by positioning the outlet pipe above a drain grid, or by connecting it to the drain by means of a female - female elbow **A** and a flexible plastic pipe **B** dia. 32 mm.

Note : Leave sufficient space above the machine to open the lid and remove the basket.

- Unpacking the machine and fixing the suction cups:

Remove the box, then unscrew the 3 screws H M8x50 (size 13 spanner) + nuts M8 fixing the machine onto the pallet. Retrieve

the bag containing the suction cups from inside the machine (in the drying basket). Put the suction cups in position on the feet of the machine, from the bottom, then install the washers and cap nuts from above, and finish by tightening the assembly.

- The machine may be stood :

- On the floor, 2.1

- **On a perfectly stable, horizontal support**, non-resonant and of a maximum height of 450 mm. Leave sufficient space above the machine to open the lid and remove the basket.

Note : If the machine is not held solidly enough, attach it by counter-drilling the 3 feet holes. Use the suction cups to dampen the attachment (screws and rawl plugs not supplied).

2.3 ELECTRICAL CONNECTION

- A single phase supply via the moulded-on plug must be used to power the machine.
- Provide a standardised wall socket with 2 poles + earth, rating 16A and a matching watertight plug fitted on the power supply cable visible and accessible for the operator.

 The machine must be earthed with a green / yellow wire.

- Check that the voltage of the electrical system is the same as that marked on the rating plate.
- The machine must be protected by a differential circuit breaker and a 16 A fuse.
- The plug must be placed so that the machine may be easily unplugged after use.

• Electrical characteristics : 2.3

- A** Motor code
- B** Number of phases (1 single phase)
- C** Nominal voltage (Volts)
- D** Motor frequency (Hertz)

- E** Nominal output (Watts)
- F** Nominal current (Amperes)
- G** Approximate electrical consumption (kWh)

To PAT test the Electrolux Range of Food Preparation Equipment, the PCB board needs to be disconnected before any test is done. This is due to the fact that the boards are fitted with a grounding diode that can give incorrect result during such a test. Also on a standard appliance a flash test of 25 amps and up to 3000v is used but, as you would expect, to use this on equipment, which has a printed circuit, board would be quite destructive to that board. We would recommend the use of a PAT tester approved for computer systems which use a lower rate of amps.

The appliance is perfectly safe and is CE certificated. There are two ways to get overcome this problem.

- Disconnect the board as instructed and test using test for PC's,
- Or install the mixer on a fused spur (no plug) as this takes it away from being a portable appliance and the PAT test is then not needed.



Any other use than that described in this manual will not be considered normal by the manufacturer.

3.1 OPERATION - SAFETY :

- The safety of the user is guaranteed by :
 - the motor stopping when the lid is opened.
 - the START button needing to be pressed again after the machine has been stopped (no-volt release).
 - the instructions contained in this leaflet being observed for the cleaning and maintenance of the machine.

a) Starting the machine

- Close the lid.

b) Selecting the drying cycle

- *Special fragile products cycle (lettuce, etc.) :*
Timed operation

- 1 – Select time shown at E by pressing keys A and B
- 2 – Start by pressing key D
- 3 – Stop once time set has expired, or by pressing key C

N.B.

- To change the time currently running, press key C then change the setting using keys A and B, and resume cycle by pressing key D.

- The time selected at the beginning of the cycle is stored in the memory.

- To cut the current cycle short, press key C twice.

- Normal less-fragile products cycle (curly lettuce, cress, spinach, leeks, etc.) :

Automatic operation

1 – Start automatic operation by pressing key F

2 – Stop at the end of the automatic cycle or by pressing key C

N.B. Automatic cycle with 4 stop/start phases

Automatic cycle is 1'20".

c) Stopping the machine

- Automatically at the end of the cycle.
- When the lid is opened in mid-cycle.

3.2 CAPACITY


- For optimum drying, do not fill the basket more than 3/4 of its total capacity (i.e. about 5 cm below the upper edge) , which is

equal to a working volume of around 24 litres, i.e. 1.5 to 2 kg of dry lettuce, depending on the type (6 to 7 heads of lettuce).

3.3 OPERATING PROCEDURE

- Carefully wash and peel the leaves of the lettuce beforehand, then spread them evenly without crushing them, to avoid any imbalance.

Note : The basket should preferably be filled out of the bowl, which makes it easier to handle and avoids the risk of blocking the outlet.

- Hold the basket by its edge, lower it in the drying chamber and centre it on its cradle **A**.  **3.3**
- Press the edge of the basket to check that it is correctly in position.

- Close the lid and press the START button to suit the cycle chosen(see § 3.1b).

- After drying, the machine stops automatically.

Note : For certain vegetables, the cycle may be :

- Shortened : lift the lid in-mid-cycle to interrupt the automatic cycle.

- Increased : start a second cycle by pressing the START button again.

- To increase output, use two baskets. One can be filled whilst the other is in the machine.

3.4 PREPARATION AND CONSERVATION OF PRODUCTS

- Washing :

- separate and sort the salad leaves.
- wash them and leave to soak.

Note : Between 2 and 5 drops of bleach may be used per litre of water for soaking (max. of 20 minutes soaking time)

- Carefully rinse the leaves.

- Drying :

- Thanks to the well-adapted speed of rotation (around 470 rpm) and the fragile products cycle, the salad leaves are not damaged.

- Conservation :

- Store the leaves in a cool place between 0 and 4 °C in food quality sealed bags or tubs.

- Do not cut the leaves until the last moment, to avoid them altering.

Cleaning and hygiene

4.1 CLEANING

• Daily :

- Completely empty the drying basket.
- Remove any leftover bits from the basket, and clear any holes that may be blocked.
- Rinse the basket and drying chamber in clear water or water with chlorine-free detergent - disinfectant, compatible with the materials (polyethylene resin), then dry them.
- If necessary, clean the outside of the dryer and the inside of the lid with a sponge and a warm detergent - disinfectant solution that is compatible with the materials.

Note :

- Avoid the ventilation grid with the jet of water, as this could damage the electrical components.

- Do not clean the basket in a dishwasher.
- Do not use abrasive detergents which may scratch the surfaces.
- After use, leave the lid open to air the drying chamber.

• Periodically (at least once a month) :

- Clean the ventilation grill at the front (potential cause of motor overheating and the underneath of the machine).
- Check that the water flows freely and the condition of the pipes (outlet and siphon).



Do not clean the machine with a pressure cleaner.

Fault finding

5.1 THE MACHINE WILL NOT START :

- Check that :
 - The machine is plugged in.
 - The electrical power supply to the socket is correct.

- The lid is closed correctly.



If the problem persists, contact the service department of your local dealer.

5.2 ABNORMAL NOISES

- Stop the machine and open the lid.
- Check :
 - The quantity of products in the basket (see § 3.2, capacity).
 - That it is fitted correctly onto the cradle.

- If the noise persists, check :
 - The tension and condition of the belt (see § 6.1).



If the problem persists, contact the service department of your local dealer.

Maintenance



Always disconnect the machine before any intervention on it.

6.1 MECHANICAL PARTS

- This dryer only requires a minimum amount of maintenance (the motor bearings and mechanism are greased for life).
- It is recommended at least once a year to check the tension and condition of the belt. Proceed as follows :
 - Unplug the machine and turn it over.
 - Remove the feet (6 screws - 13 mm spanner) then the base (1 screw - 10 mm spanner).
 - Remove the two ventilation plate screws **A** to gain access to the tensioning screw **B**.
- **If the belt needs to be tensioned :**
 - Loosen off the 4 screws **C** of the motor support bracket by a couple of turns.
- **If the belt needs to be changed :**
 - Remove the 4 screws **C** of the motor support bracket.
 - Fit a new belt onto the drive pulley and put the motor support bracket back into position, without tightening the screws.

• To tension the belt :

- Screw the tensioning screw **B** to the stop by hand.
- Tension the belt (2 turns of a 10 mm spanner are approximately equal to between 35 and 40 kg).
- Tighten the 4 **C** screws of the motor support bracket in position and refit the base, feet and ventilation plate.

• Access to electrical components.

- Unplug the machine.



Residual voltage at the capacitor terminals.

- The capacitors may retain an electrical charge. To avoid taking any risks when carrying out work, we recommend discharging them by connecting their terminals with an insulated conductor (e.g. a screwdriver).

6.2 VERIFICATION OF THE SAFETY DEVICE

- The safety device should be checked regularly to ensure that it is operating correctly. The motor should stop when the lid is opened.
- If this does not happen :
 - Do not use the machine

6.3 ELECTRICAL COMPONENTS



6.3 See electrical diagram.

- Check the condition of the cable and electrical components regularly.
- **Identification of the colours of the wires :**
 - Phase : L
 - Neutral : N
 - Earth : B/C yellow and green
 - Motor wires : A : Red - E : Blue - F : Black - G : Orange - H : Violet

• Identification of the components

- S1 : Lid safety device
- M : Motor
- Cc : Control card
- CPu : Power board
- CD : Start-up capacitor
- K : Start-up relay

6.4 ADDRESS FOR SERVICE REQUIREMENTS

We advise you to contact the dealer who sold you the machine.



For any information or orders for spare parts, specify the type of machine, its serial number and the electrical characteristics.

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning.

Dealer's stamp


Date of purchase :

Conformity with regulations

The machine has been designed and manufactured in conformity with :

- The machine directive 2006/42 EEC,
- The CEM directive 2014/30/ EU,
- 2011/65/EU Directive on the restriction of the use of certain hazardous substances

2002/96/CEE « WEEE »

The symbol «  » on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact the sales agent or dealer for your product, your after-sales service, or the appropriate waste disposal service.

2006/12/CEE "Waste"

The machine is designed so that it does not contribute, or as little as possible, to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to observe the recycling conditions.

94/62/CEE "Packaging and packaging waste"

The packaging for the machine is designed so that it does not contribute, or as little as possible to increasing the quantity or harmfulness of the waste and the risks of pollution.

Make sure to eliminate the various parts of the packaging in appropriate recycling centres.

- To the European standards :

EN 13621 Salad dryer.

This conformity is certified by :

- The CE conformity mark, attached to the machine,
- The corresponding CE declaration of conformity, associated with the warranty,
- This instruction manual, which must be given to the operator.

Acoustic characteristics :

- The acoustic pressure level measured in accordance with the test code EN ISO 3743.1-EN ISO 3744.

Protection indices as per the EN 60529-2000 standard :

- IP55 electrical controls
- IP34 overall machine

Integrated safety :

- The machine has been designed and manufactured in compliance with the relevant standards and regulations, mentioned above.
- Before using the machine, the operator must be trained to use the machine and informed of any possible residual risks (personnel work station training obligation).

Food hygiene :

The machine is made from materials that conform to the following regulations and standards :

- Directive 1935/2005/CEE: Materials and objects in contact with foodstuffs.
- Standard EN 601-2004: cast aluminium alloy objects in contact with foodstuffs.

The surfaces of the food area are smooth and easy to clean. Use detergents that are approved for food hygiene and respect the instructions for their use.